



**Priors**  
House  
Restaurant

## **Spring Menu**

### **Starters (from £4.20-£6.80)**

*Soup Du Jour*

with Homemade Bread and Butter (H) (V)

*Oven Baked Goats Cheese*

Drizzled with a Szechuan Pepper and Candied Orange Dressing  
Served with Homemade Toast and Red Onion Marmalade (H) (V)

*Pork Crackling and Slow Roasted Pork Belly*

Served with a Pineapple and Chilli Puree

*Beetroot Cured Salmon, Parsnip Crisps and Lemon Confit*

with a Sautéed Rhubarb and Tarragon salad (H)

*Wood Pigeon and Spinach Pastry Stack*

with Spring Onion and Quince Chutney (H) (V)

### **Mains (from £14.90-£19.90)**

*Cottage Cheese and Sorrel Ravioli*

Served Tossed with Wild Mushrooms and a Vine Tomato Herb Salsa (V) (H)

*Oven Roasted Corn Fed Chicken Supreme*

Served with a Lemon and Thyme Risotto

*Fish of the Day (Depending on the Boats)*

with a Spiced Polenta and a Complimenting Sauce (H)

*Oven Roasted Female Barbary Duck Breast*

with a Rhubarb Compote on a Warm Sweet and Sour chicory Salad

*Irish Sirloin*

Served with a stout jus

*Finnebrogue Venison Fillet*

Served with a Chocolate Jus

### **Side Orders £2.50**

Carrots, Gratin Dauphinois, Rocket & Parmesan Salad, Larrys Garlic Ruff Cuts,  
Broccoli and Almonds, Homemade Chips, Button Mushrooms, Creamed Potatoes

### **Home Made Desserts £4.50**

*Coconut Pannacotta and Passion Fruit*

*Spiced Cake with Lemon Curd and Spring Fruit*

*Spring Rhubarb Cheesecake*

Soft and not too Heavy, Ticks all the Boxes for a Beautiful Cheesecake

*Eve's Pudding*

*Selection of Italian Ice-Creams*

*Cheese Board -Chef's Recommendation*

Please note that the above is a sample menu and that from time to time certain dishes may be adapted